

USPH Inspection - M/S Norwegian Sea – July 29, 2001

Statement of Corrective Action

The following action has been taken to correct each of the deficiencies noted during the sanitation inspection conducted on board the vessel M/S Norwegian Sea on July 29, 2001 in the port of New York, NY.

No.	Ref. No.	Item	Corrective Action
1	33	Big Apple Port Service Line The bulkhead-deck juncture was not covered. Food residue and soil were noted in the juncture.	Area has been cleaned. Temporary corrected – in progress of being permanently repaired.
2	33	Big Apple Starboard Service Line The deck sink under the handwash sink was not easy to clean. The paint finish was worn and peeling.	All paint removed.
3	*	Big Apple Dishwash A leak was noted at soiled end of the dishwash unit.	Repaired
4	*	Bistro Galley The convection oven had exposed coils and wires making it difficult to clean.	Corrected
5	33	Bistro Transaction Area The small foyer adjacent to the galley had vinyl deck tiles that were cracked.	Repaired.
6	33	Bell Box The deck in this area was painted concrete. The finish was worn and rough patches were noted in several areas that make cleaning difficult.	Ongoing maintenance.
7	*	Aft Pool A shepherd's hook was not provided for this pool. The floatation device did not have a length of rope 1.5 times the width of the pool attached to it. The floatation device was not visible from 3 sides of the pool. Forward Pool The shepherd's hook and floatation device were not placed in a prominent location. The floatation device did not have a length of rope 1.5 times the width of pool attached to it. Crew Pool Verify that the drain cover for the pool is anti-vortex. A shepherd's hook was not provided. The floatation device did not have a length of rope 1.5 times the width of the pool attached to it.	Shepherd's hook on order. Floatation device corrected. Location of floating device corrected. Location of shepherd's hook and floatation device corrected. Proper rope attached. Drain cover for the pool is anti-vortex. Shepherd's hook on order. Proper rope attached.
8	*	Whirlpool Spa The logs noted numerous free bromine residual readings of 3.0ppm with no action	Log keeping corrected and monitored.

		taken. The pre-printed information on the log was for chlorine and not bromine.	
9	*	Child Activity Center A child –sized toilet was not provided. The handwash sign did not instruct caregivers to wash their hands and the children's hands after assisting them with the toilet.	Signs have been posted. Supply of Child-size toilet seat in progress.
10	*	Portable Water The four international shore connections on the vessel were not provided with reduced pressure principle backflow prevention devices. Portable Water A comprehensive cross-connection control program has not been developed for this vessel.	On order. Ongoing.
11	*	Portable Water A chlorine demand test was not conducted on the port water prior to the start of bunkering.	New routines implemented.
12	*	Portable Water The free chlorine residual tests on the production water were not consistently conducted every four hours.	New routines implemented.
13	*	Food Service General – Galleys Excellent food temperatures and food safety operations were noted during the inspection today.	
14	33	Food Service General - Galleys Structural problems such as loose profile strips, buckled bulkheads, loose deckheads panels, and cracked broken deck tiles and peeling deck paint, make cleaning the galley areas difficult. Some food soil was noted in these difficult to clean areas.	Ongoing maintenance and cleaning program.
15	*	Main Galley – Hot Galley – Deck 4 Hot box door gasket in aft hot line station was in poor repair.	Corrected.
16	26	Main Galley – Hot Galley – Deck 4 Cleaned fryer heating elements had dried food soil on them.	Corrected. Better monitoring by the Sanitation Steward to ensure item is properly cleaned at all times. Ongoing training of cleaning staff as well.
17	*	Main Galley- Dishwashing – Deck 4 Pressure on final rinse manifold on aft conveyor dishwasher exceeds 25 PSI creating an erratic spray pattern in the final rinse.	Corrected.
18	33	Dinning Room Soil was observed on the deck at seam with the waiter station and around deck/carpet seam profile strip.	Ongoing cleaning program and repair program for loose strips.
19	26	Production Galley - Hot Galley - Deck 2 Several knives in clean storage rack had food soil on them.	Corrected. Better monitoring of cleanliness along with training of staff. In addition, knife lockers are

			back in use to allow for better control of utensils by individual crew members.
20	26	Production Galley – Hot galley – Deck 2 A small amount of food residue was noted in the top of the tilting kettle drain tube.	Corrected. Better monitoring by the Sanitation Steward to ensure item is properly cleaned at all times. Ongoing training of cleaning staff as well.
21	*	Provisions Painted shelf inserts were found in the dry stores. Paint was chipping and shelf was starting to rust.	Corrected
22	33	Provisions Food residue was found on deck in dry stores under the shelves that have the solid bottom shelves and the butter/cheese walk in cooler.	Corrected
23	33	Provisions Walk-in coolers and freezers were in general poor repair. Buckled panels were found in the bulkhead and deckheads. Gaps and seams made these surfaces difficult to maintain in a clean condition. Doors did not fit well allowing for moisture to enter these units creating difficulty in operating efficiently. Ice buildup from this excess moisture was noted on several evaporators and along door jams in freezers.	Renewal program approved. Capital project for 2002.
24	26	Provisions Several soiled plastic food bins were noted in the clean storage area of the butcher shop.	Corrected. Better monitoring by the Provision Master and ongoing training of the utility stores personnel.
25	*	Corrective Action Statement In developing the corrective action statement for this inspection, critical – item deficiencies (designated with Yes in critical column (worth 3 – 5 points), whether debited or not, should include standard operating procedures and monitoring procedures implemented to prevent the recurrence of the critical deficiency.	